

Menu

Cuvée Expression Crémant de Limoux Brut 2005



SPANISH

Green & Black Olive Tapenade

served with a Herb Toasted Crostini

El Maestro Fino Sherry



JAPANESE

Namasu Root Vegetable Salad

Pickled Daikon, Carrot, Mango Slices

Rice Wine Marinated Salmon Crusted with Sesame Seeds

Tarragon Citrus Emulsion

Funmai Genshu Fizake Sake



JAMAICAN

Summer Field Greens

Fried Sweet Potato & Plantain Chips

Red Onion Wrings, Grilled Pineapple, Cilantro, Toasted Peanuts

Coconut Drizzle

Cathedral Cellar Sauvignon Blanc 2006



PORTUGUESE

Green Soup

Sogrape Grao Vasco 2005



INDIAN

Buttered Chicken

Chicken, Onion, Tomato, Almond, Yogurt, Cardamom, Cinnamon

served over White Basmati Rice

Malivoire Pinot Gris 2006



Drunken Strawberries

(Martini Glass Style)

Strawberries Soaked in Grand Mariner, Drizzle Aged Balsamic

Garnished with Lemon Zest & Basil

Wine List

Cuvée Expression Crémant de Limoux Brut 2005 \$17.95

This refreshing sparkling wine is made according to traditional methods using a blend of Chardonnay, Chenin Blanc and Mauzac (the traditional principal variety of Limoux in Languedoc). Limoux stakes its claim to being the ‘original’ sparkling wine region, even before Champagne! A particularly juicy fizz, which features apple, citrus, tropical fruit and a touch of toastiness, this rich Crémant de Limoux is made for freshly shucked oysters. Antech: Loire Valley, France. (1) 12.5% alc/vol. LCBO code: 68239

El Maestro Sierra Fino Sherry \$17.95

The non-vintage Fino offers up aromas and flavors of sea salt and roasted nuts. It is excellent as an aperitif or as an accompaniment to sushi. Score: 90. (Jay Miller, *www.erobertparker.com*, Feb. 2007) Pilar Pla Pechovierto: Jerez, Spain. (XD) 16% alc/vol. LCBO code: 674077

Junmai Genshu Jizake Sake \$31.70

This pure, rich, premium sake is wrapped in traditional bamboo leaf making it a wonderful gift as well as conversation piece. Serve it slightly chilled with pan-seared bay scallops or sushi. Crystal clear, with notes of apple, lychee, bubblegum. (Michael Pataran, *CityBites*, Aug./Sept. 2006) Tenzan Sake Brewery Co.: Japan. (1) 18.3% alc/vol. LCBO code: 741637

Cathedral Cellar Sauvignon Blanc 2006 \$9.95

“A refreshing and zippy Sauvignon Blanc. The best type of white wine South Africa makes in my opinion, though some would differ with Chenin Blanc ... Score: 89/100. Best Value White Wine” (*www.nataliemaclean.com/wine_picks* Mar. 29, 2008) KWV: Western Cape, South Africa. (XD) 15.5% alc/vol. LCBO code: 662718

Sogrape Grao Vasco 2005 \$8.40

Ruby/garnet red; plummy, berry fruit aromas and flavours with leather nuances; medium- to full-bodied with a prolonged finish. Match with grilled sausages; hearty stews; roast beef. Vinicola Do Vale Do Dao Lda: Dao, Portugal. (1) 12% alc/vol. LCBO code: 14977

Pinot Gris 2006 \$19.00

Medium straw with lightly oxidized green tint in colour. Lime, lemon, red apple, tangerine and minerals on its nose. Light to medium bodied with under-ripe tropical fruit and tart apple flavours, great acidity and a lingering, fresh lime pulp finish. Match it with tomato marinated pork kebabs. Great value. Score ★★★★★ (out of 5). (Zoltan Szabo, *www.zoltanszabo.ca*, July, 2007) Malivoire Wine Co.: VQA Beamsville Bench, Ontario. (XD) 13.5% alc/vol. LCBO code: 591305